



Boundary Breaks Gewurztraminer

Our Goal for This Wine

Gewurztraminer, like its relative, Riesling, thrives in cooler climates. The wines made from the Gewurztraminer (pronounced “guh-VERTZ-tra-meen-er”) grape possess acidity and a distinctive flavor palate. Depending the ripeness of the fruit at harvest, Gewurztraminer wines may exhibit restrained spice notes, or a full-fledged floral, rose-petal character. Depending upon the harvest timing, winemakers may choose to produce a dry wine that is lighter and brighter. Or, with fruit that is harvested later, Gewurztraminer wines can be rich and very full-bodied.

We pick our Gewurztraminer at around 22 – 23 Brix. This allows us to retain sufficient acidity in the wine to keep it bright, yet at the same time clearly exhibit classic Gewurztraminer character. As is always the case with Riesling, the key to a stunning Gewurztraminer wine is “balance” among the acidity, residual sugar and flavor.

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Food Pairing

Gewurztraminer is becoming the preferred wine for the Thanksgiving table in November. Many of the dishes traditionally served at Thanksgiving—like sweet potatoes or ham—have strong flavors. A wine with a strong flavor profile like Gewurztraminer holds its own very nicely with dishes that are full-flavored. A more delicate wine would be overwhelmed by dishes like roasted vegetables or mashed potatoes with gravy.

